



Appl. No. 10/559,851
Applicant: Singer, Michael

PLEASE RECONSIDER THE FOLLOWING LISTING OF ALL OF THE CLAIMS IN ASCENDING NUMERICAL ORDER AND PROVIDED WITH STATUS IDENTIFIERS INCLUDING CANCELLED, CURRENTLY AMENDED, AND ORIGINAL CLAIMS.

Claims 1 to 16 { Cancel }

Claim 17 (Currently Amended) A low carbohydrate unflavored basic ice cream composition comprising the following ingredients in wt. %:

Ingredients	Range	Best Mode
Lo Han ((Quo)) - Kuo - Extract	0.014-0.018	0.016
Sucralose Powder	0.018-0.020	0.019
CC305	0.200-0.270	0.235
Glycerin	0.900-1.100	1.00
Polydextrose	9.059-10.110	9.582
Whey Protein Concentrate	1.550-1.620	1.585
Egg Yolk Solids	2.000-3.500	2.750
Non Fat Dry Milk Solids	2.800-3.200	3.000
Cream and Skim Milk	83.464-80.162	81.813

Claim 18 (Original): The ice cream composition of claim 17 containing flavoring in the amount of about 4.8 to 22.4 ml per liter of basic ice cream mix.

Claim 19 (Original): The ice cream composition of claim 17 wherein said Cream and Skim Milk provide a total butterfat content in the amount of 8.0 to 9.5 wt. % , said Cream is present in the amount of about 26.73 to 15.30 wt. %, and said Skim Milk is present in the amount of about 56.73 to 64.86 wt. %..

Claim 20 (Original): The ice cream composition of claim 17 having a Total Carbohydrate Content of less than 16.1 wt. % , a calorie content of less than 1.8 calories per gram , and a Glycemic Index of less than 34.

Claim 21 (Currently Amended): A low carbohydrate powdered sweetener comprising the following ingredients in wt. % :

Ingredient	Range	Best Mode
Lo Han Kuo Extract	45.6-45.8	45.7
Sucraiose Powder	54.4 - 54.2	54.3

wherein said Lo Han ((Quo)) - - Kuo - -Extract is provided as a powder comprising at least 80 wt.% of Mogracide made from Momodica fruit and said Sucraiose Powder comprises 99.9 wt. % of Sucraiose having the chemical formula of $C_{12}H_{19}O_8Cl_3$.

Claim 22 (Original): The sweetener of Claim 21 for the sweetening of a product selected from the group consisting of ice cream, baked goods, candy and beverages.

Claim 23 (Currently Amended): A cane sugar-free sweetener comprising the following in wt. % :

Ingredient	Range	Best Mode
Lo Han ((Quo)) - <u>Kuo</u> - Ex tract	2.74 - 1.83	2.29
Sucraiose Powder	3.26 - 2.17	2.71
Polydextrose	94.00 - 96.00	95.00

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Claim 24 (Currently Amended) : The sweetener of Claim 23 wherein said Lo Han ((Quo)) - - Kuo - - extract is a powder

comprising at least 80 wt. % Mogroside made from Momordica fruit, and said Sucralose Powder comprises 99.9 wt. % of Sucralose micronized powder having the chemical formula $C_{12}H_{19}O_8Cl_3$.

Claim 25 (Original) : The sweetener of Claim 23 for sweetening beverages.

Claim 26 (Original) : The process of making low carbohydrate unflavored ice cream comprising:

- 1) introducing into Skim Milk at a temperature in the range of about 31.1 to 48.9 °C. the following ingredients to produce a basic ice cream mix: Whey Protein Concentrate, Nonfat Dry Milk Solids, Egg Yolk Solids, Polydextrose, Glycerin, CC305, Lo Han Kuo Extract and Sucralose Powder, and Cream, wherein said Lo Han Kuo Extract is a Mogroside sweetener made from Momordica fruit and is provided as powdered extract comprising at least 80 wt. % Mogroside and in the amount of about 0.014 to 0.018 wt %, and the Sucralose Powder comprises 99.9 wt. % Sucralose having the chemical formula of $C_{12}H_{19}O_8Cl_3$ and is provided in the amount of about 0.072 to 0.080 wt %, and said CC305 stabilizer comprises a mixture of Carragenan, Guar Gum and Locust Bean Gum and is provided in the amount of about 0.230 to 0.270 wt %;
- 2) pasteurizing the basic ice cream mix from (1) at a temperature of about 82.3 deg. C for 60 - 80 seconds.

(Continuation of Claim 26)

- 3) homogenizing the pasteurized ice cream mix from (2) in two ~~stages~~ within 8-12 seconds, wherein the first stage takes place at a temperature in the range of about 46.1 to 51.7⁰ C. and a pressure in the range of about 33.3 to 36.8 kg per square cm and the second stage takes place at a temperature in the range of about 46.1 to 51.7⁰ C. and a pressure in the range of about 86.50 to 95.60 kg per square cm.;
- 4) holding the homogenized ice cream mix from (3) at a temperature in the range of about 4.4 to 7.2⁰ C. at atmospheric pressure for about 12 to 48 hours; and,
- 5) cooling the ice cream mix from (4) to a temperature in the range of about -3.3 to -1.1⁰ C. while aerating and whipping, thereby producing ice-cream with a volume increase in the range of about 80-110 % greater than the volume of said basic ice cream mix from step (4).

Claim 27 (Original): The ice cream composition of Claim 26 containing flavoring in the amount of about 4.8 to 22.4 ml per liter of basic ice cream mix.

Claim 28 (Original): The ice cream composition of Claim 26 wherein said Cream and Skim Milk provide a total butterfat content in the amount of 8.0 to 9.5 wt. %, and said Skim Milk is present in the amount of about 56.73 to 64.86 wt. %.